

ANIMAL HEALTH CERTIFICATE

Pet food in hermetically sealed containers

These conditions apply to the importation of any product contained in a sealed container comprising 6% or more by weight of meat derived from birds, mammals or reptiles but not meat of fish, crustacea, mollusos or aquatic mammals.

1. DOCUMENTATION

- a. Permission to import the product into Australia must be obtained in writing from the Director of Animal and Plant Quarantine (Australia) (herein called the Director) prior to the product first being exported.
- b. Each consignment must be accompanied by the prescribed certification (Section 3) and will require, on arrival, a “Quarantine Entry” issued by the Australian Quarantine and Inspection Service.
- c. Each application to the Director for permission to import must include the following details:
 - country of slaughter of the animals from which the meat was derived
 - country of export of the product
 - exporting company name and identification / veterinary control number
 - species from which meat derived
 - product type/name/size
 - full details of the process of manufacture
 - full description of type of container

Product type exported must correspond exactly to approved product.

2. REQUIREMENTS

- a. The animals from which the meat was derived must have been subjected to ante-mortem and post-mortem veterinary inspection by officers of the United States Department of Agriculture.
- b. The processing establishment must have current approval from the Director during the production of the product. A standard of construction of the establishment equivalent to that set down in the Australian Government publication “Construction and Equipment Guidelines for Export Meat” is required. A standard of inspection and product handling equivalent to that in the Australian Government Export Meat Orders is required.
- c. The meat must be processed in an approved sealed container (subjected to a thermal process). The identification number of the establishment where the meat was processed and the batch code

number must be embossed or stamped in indelible ink on each container. The product must not require refrigeration while canned.

3. CERTIFICATION

a. A certificate (s) issued by a USDA veterinarian, and a declaration by the manufacturer, must accompany each consignment of meat.

b. The declaration by the manufacturer must include the following information:

i) that identification number/veterinary control number of the processing establishment and batch number(s) of the product to which the declaration applies are embossed or stamped in indelible ink on each can or container.

ii) in the course of manufacture, every portion of the contents of the batch of cans or containers to which this declaration applies has been heated to a temperature of 100 degrees Celsius.

iii) the temperature of the heated used for that purpose and the length of time for which it was maintained.

iv) that the meat does not require refrigeration while it remains canned.

c. The veterinary certificate must include the following information:

i) species of animal in each batch / product type

ii) that the animals from which the canned meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found to be free from contagious and infectious disease.

iii) that the veterinarian has examined the manufacturer's declaration and has no reason to doubt the truth of any particular in that declaration.

4. REVIEW

Conditions for importation may be reviewed at any time at the discretion of the Director.